

Garlic Coating for Knots

Portions: 120

Ingredients:

Amount	Item
0.375 cups (90mL)	Olive Oil
6 T	Unsalted butter
12	Garlic cloves
$\frac{3}{4}$ cup	Parsley, fine- chopped

Method:

1. Grate the garlic cloves using a micro plane and combine with olive oil and butter in a small sauce pan over low heat.
2. Cook just until butter has melted and mixture is warmed
3. Remove from heat and stir in chopped parsley
4. Brush the baked knots with the garlic mixture and sprinkle with kosher salt